

# Salted dark chocolate peanut butter sauce

Takes 20 minutes, serves 4 and uses a saucepan and glass bowl

## INGREDIENTS

50g good quality dark chocolate (70%) broken into small pieces

2 tablespoons agave syrup

75ml almond milk

3 tablespoons peanut butter

1/4 level teaspoon coarse sea salt (be careful, don't add any more than this)

## DIRECTIONS

Heat some water in a saucepan and place a glass bowl on the top of the pan, making sure the bottom of the bowl doesn't touch the top of the water. This is known as a 'bain marie'. Bring the water to a simmer, then turn the heat to low and add the chocolate to the bowl. Stir it occasionally to make sure it all melts, but don't leave it unattended.

As soon as it's just melted, add the peanut butter, syrup and salt, then mix it all together until combined. Turn off the heat, add a few splashes of the almond milk and mix well. When combined, add some more. Repeat, adding small amounts of the almond milk at a time until it's all combined and you have a thick, glossy sauce.

You can serve immediately, or you can leave it to cool, at which point it will thicken. It will also store well if left covered in the fridge, you can always reheat using a bain marie before serving.

